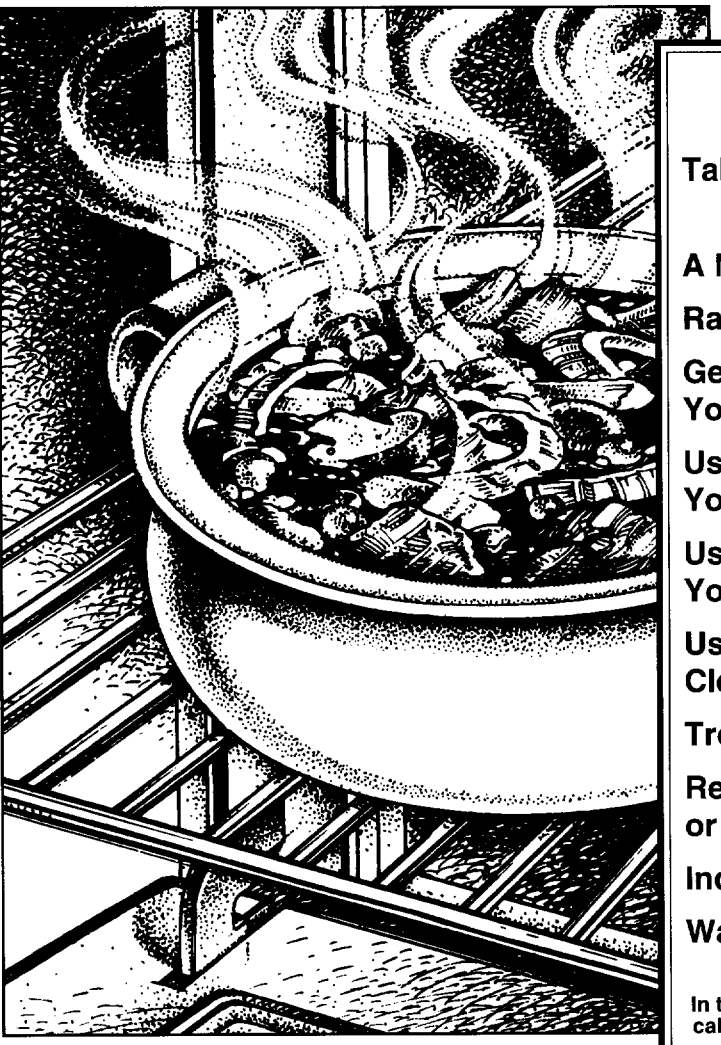
Use and Care Guide



KitchenAid*

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In the U.S.A. for assistance or service, call the Consumer Assistance Center:

1-800-422-1230

In Canada for assistance or service, see page 45.

KITCHENAID* Electric Range

Models: KESC300 YKESC300
KERC600 YKERC600

PART NO. 9751594 Rev. C

9-92

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A Note to You

Thank you for buying a KITCHENAID* appliance!

KitchenAid designs the best tools for the most important room in your house. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It contains valuable information concerning how to operate and maintain your new appliance properly and safely. Please read it carefully.

Also, please complete and mail the enclosed Product Registration Card.

If you need assistance or service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section.

When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagrams on pages 7 or 8).

Keep this book and the sales slip together in a safe place for future reference. **You must provide proof of purchase or installation date for in-warranty service.**

Model Number _____ **Builder/Dealer Name** _____

Serial Number _____ **Address** _____

Date Installed _____ **Phone** _____

Range Safety

IMPORTANT SAFETY INSTRUCTIONS

Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

This symbol alerts you to hazards such as fire, electrical shock, or other injuries.

⚠WARNING **To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:**

General

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.

- WARNING: To reduce the risk of tipping the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, see "The anti-tip bracket" on page 10.
- CAUTION: Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.

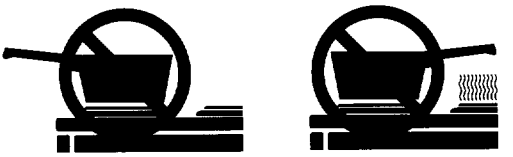
- Do not touch surface units, areas near units, heating elements, or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door and window, could also become hot enough to cause burns.

- Do not operate the range if it is damaged or not working properly.

- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only cookware approved for oven use. Follow cookware manufacturer's instructions, especially when using glass or plastic cookware.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

When using the cooktop

- Do not cook on a broken ceramic glass cooktop. If cooktop should break, cleaning solutions and spillovers could penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of clothing or pot holders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cookware is safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

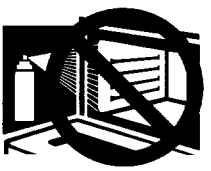
continued on next page

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.

- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitting lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Clean ceramic glass cooktop with care. Some cleaners could produce noxious fumes if applied to a hot surface. If a wet paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burns.

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating elements in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



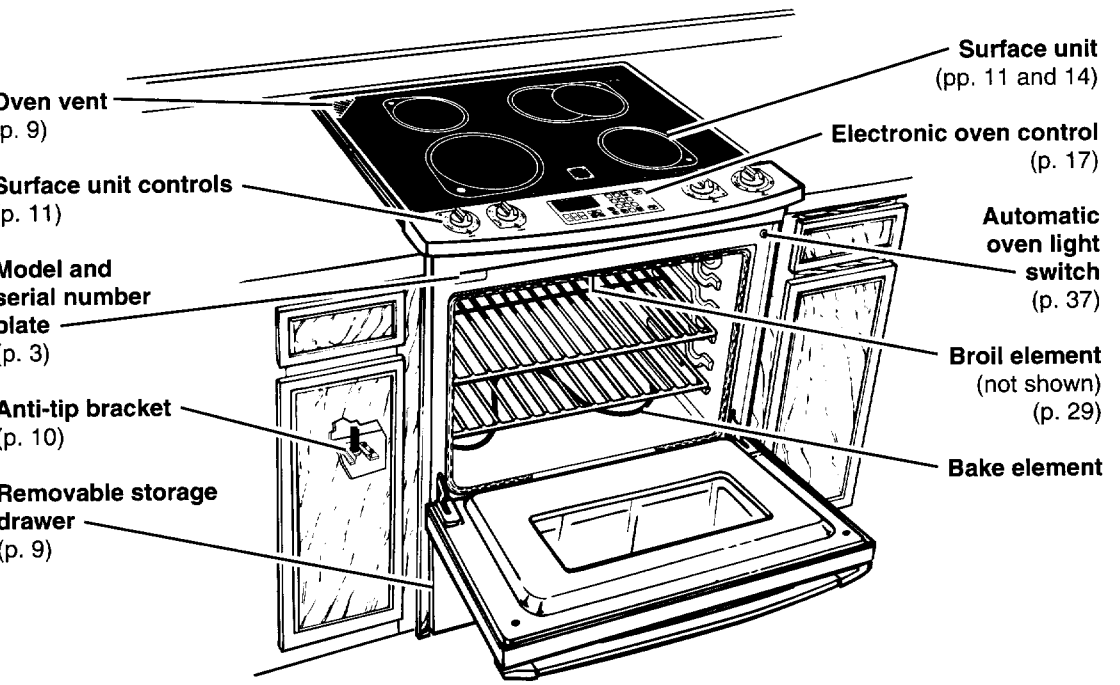
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other cookware. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Clean only parts recommended in this Use and Care Guide.

– SAVE THESE INSTRUCTIONS –

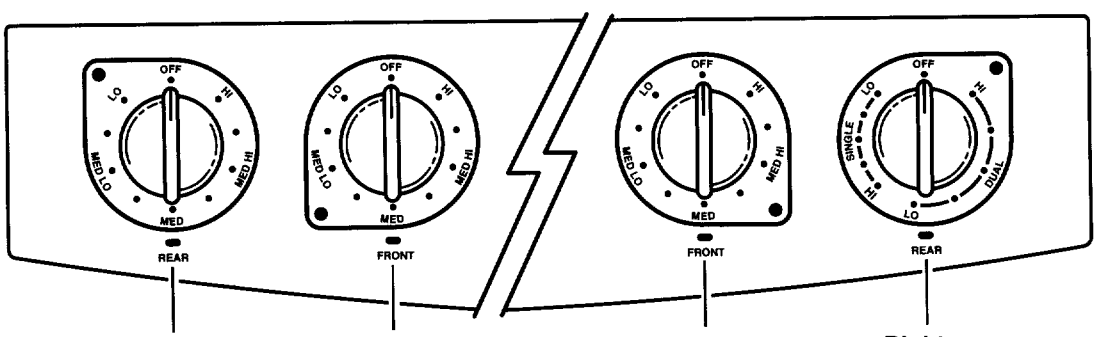
Getting to Know Your Range

This section tells you what features your range has and where they are located. It also discusses some convenience features that you should know about, but which are not needed to operate the range. Please review this information before using your range. To help you find information on specific parts or features quickly, page references are included.

Feature locations
(Slide-in models)



Surface unit controls



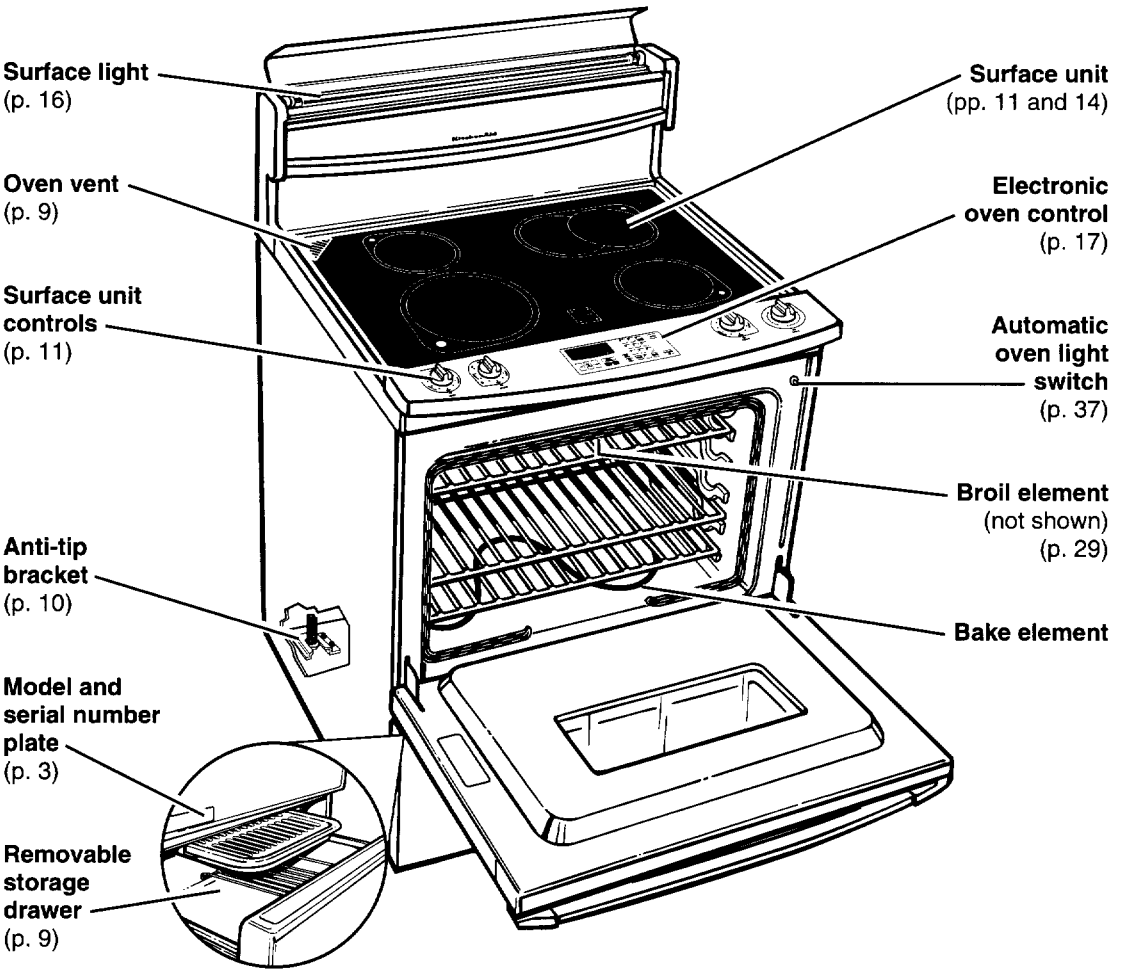
Left rear control knob (pp. 11 and 35)

Left front control knob (pp. 11 and 35)

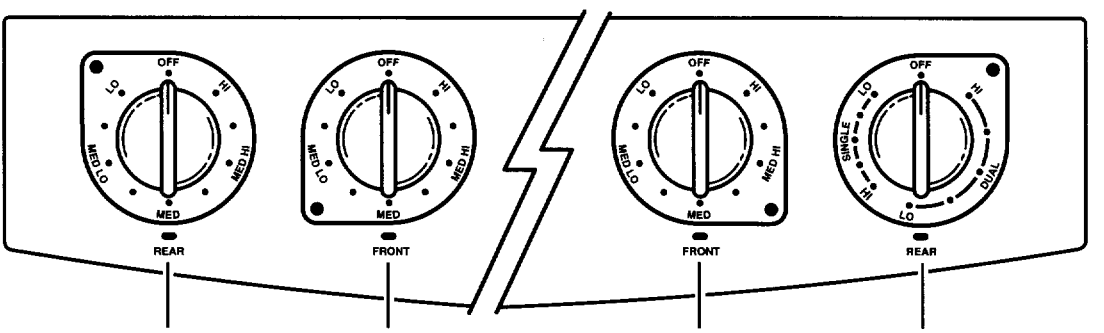
Right front control knob (pp. 11 and 35)

Right rear control knob (pp. 11 and 35)

(Freestanding models)



Surface unit controls



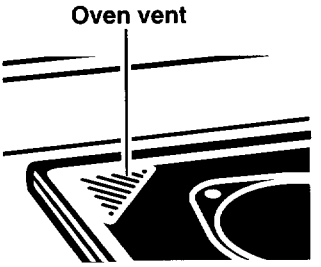
Left rear control knob (pp. 11 and 35)

Left front control knob (pp. 11 and 35)

Right front control knob (pp. 11 and 35)

Right rear control knob (pp. 11 and 35)

The oven vent



Hot air and moisture escape from the oven through a vent in the left rear corner of the cooktop. **Do not block the vent by using large pans or covers.** Poor baking/roasting can result.

NOTE: Plastic utensils left over the vent can melt.

⚠WARNING

Burn Hazard

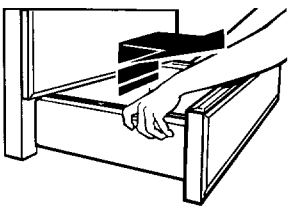
Use pot holders when touching items left near oven vent.

Failure to do so can result in burns.

The storage drawer

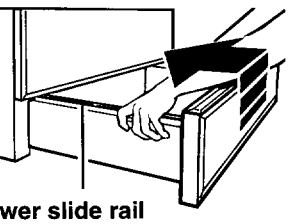
You can remove the storage drawer to make it easier to clean under the range and to check for installation of the anti-tip bracket. **Use care when handling the drawer.**

Removing the storage drawer:



1. **Empty** drawer of any pots and pans before removing drawer. **Use** recessed area on top edge of drawer to pull drawer straight out to the first stop. **Lift** front and **pull out** to the second stop.
2. **Lift** back slightly and **slide** drawer all the way out.

Replacing the storage drawer:



Drawer slide rail

1. **Fit** ends of drawer slide rails into the drawer guides on both sides of opening.
2. **Lift** drawer front and **press in** until metal stops on drawer slide rails clear white stops on drawer guides. **Lift** drawer front again to clear second stop and **slide** drawer closed.

The anti-tip bracket

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip bracket properly secured.

⚠WARNING

Tip Over Hazard

Connect anti-tip bracket to the range.

Reconnect anti-tip bracket, if the range is moved.

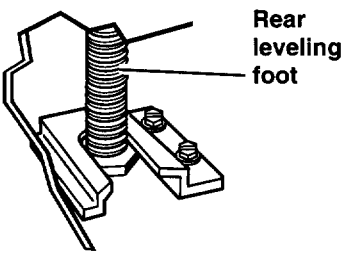
Do not push down on the open oven door.

Follow the Installation Instructions.

Do not let children climb onto the oven door.

Failure to follow these instructions can result in death, burns, or other injury.

To verify the anti-tip bracket is engaged:

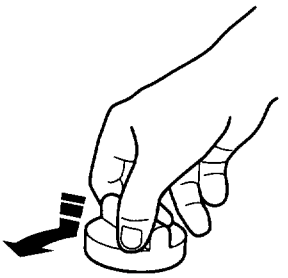


- **Remove** the storage drawer. (See page 9.)
- **Look** to see if the anti-tip bracket is attached to floor with screws.
- **Make sure** left rear leveling foot is positioned under the anti-tip bracket.
- **See** Installation Instructions for further details.

Using and Caring for Your Cooktop

This section tells you how to operate the controls to the cooktop. It also discusses how the ceramic glass cooktop works, and includes tips on how to cook with and maintain the cooktop.

Using the surface units



Control knobs

Push in control knobs before turning them to a setting. Set them anywhere between HI and OFF.

Surface unit markers

The solid dot in the surface unit marker shows which surface unit is turned on by that knob.

Power on lights

When you use a control knob to turn on a surface unit, the Power On Light by that knob will glow.

FRONT

Hot surface indicator lights

The Hot Surface Indicator Lights on the cooktop surface will glow when the surface units get hot. The Indicator Lights will continue to glow as long as the surface units are too hot to touch, even after they are turned off.

("CHAUD" is French for "HOT")

⚠WARNING

Fire Hazard

Turn off all controls when done cooking.

Failure to do so can result in death, fire, or burns.

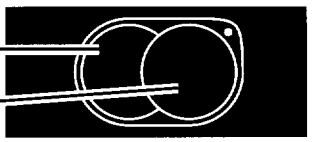
Control setting guide

For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

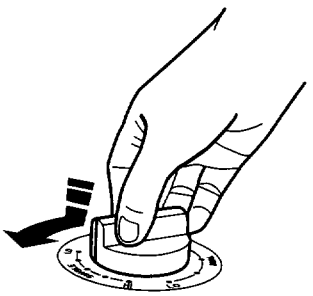
SETTING	RECOMMENDED USE
HI	• To start foods cooking. • To bring liquids to a boil.
MED HI	• To hold a rapid boil. • To fry chicken or pancakes.
MED	• For gravy, pudding, and icing. • To cook large amounts of vegetables.
MED LO	• To keep food cooking after starting it on a higher setting.
LO	• To keep food warm until ready to serve.

Using the dual-size surface unit
(some models)

You can use the right rear surface unit as either a small diameter, lower wattage element or large diameter, full wattage element.

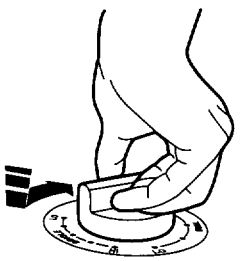


To use the small element (for smaller pans):



- **Push in and turn** the control knob to the left (counterclockwise) to the desired setting in the area marked "SINGLE."

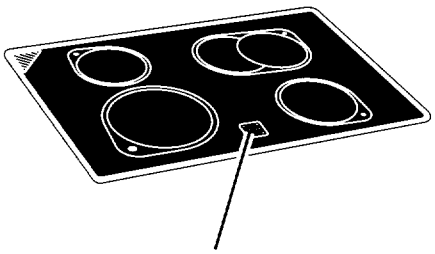
To use both elements (for larger pans):



- **Push in and turn** the control knob to the right (clockwise) to the desired setting in the area marked "DUAL."

NOTE: You can turn the control knob in either direction to reach "OFF."

The ceramic glass cooktop

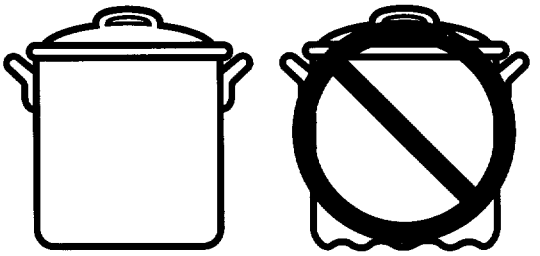


Cooking on the ceramic glass cooktop is almost the same as cooking on coil surface units. There are, however, a few differences:

- **The cooking surface** area will glow red when the element is turned on. You will see the element cycling on and off – even on the HI setting – to help the area stay at the temperature setting you choose.
- **Make sure** the bottoms of pots and pans are clean and dry before cooking. Food and water particles left on the bottoms can leave deposits on the cooktop when it is heated.
- **Wiping off** the cooktop before and after each use will help keep the surface free from stains and give you the most even heating. See pages 14 and 15 for care and cleaning suggestions.
- **Do not cook** foods directly on the cooktop.
- **Lift pots and pans** onto and off of the cooktop. Sliding pots and pans on the cooktop could leave marks that are difficult to remove or could leave permanent marks.
- **Do not cook** popcorn that comes in prepackaged aluminum containers on the cooktop. The container could leave aluminum marks on the cooktop that cannot be removed completely.
- **Do not use** the cooktop as a cutting board.
- **Do not allow** anything that could melt, such as plastic or aluminum foil, to come in contact with the cooktop while it is hot.
- **Dropping** a heavy or hard object on the cooktop could crack it. Be careful when using heavy skillets and large pots. Do not store jars or cans above the cooktop.
- **Sugary spills** and soils can cause pitting. See page 14 for more information.

Cookware tips

- **Select a pan** that is about the same size as the surface unit.



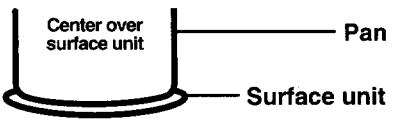
- **NOTE: For best results and greater energy efficiency,** use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause uneven heating and poor cooking results.

  You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results.

  Also, woks, canners, and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.
- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.
- **With your hand,** feel the bottom of your pans while they are cool for nicks and scratches. Nicks and scratches on pan bottoms will scratch the ceramic glass cooktop.
- **Make sure bottoms** of pans are clean and dry before using on cooktop.
- **Avoid spillovers** on cooktop. Use pans with tall sides.
- **Do not** cook food directly on cooktop.

NOTE: Do not leave empty cookware, or cookware which has boiled dry, on a hot surface unit. The cookware could overheat and damage the cookware or surface unit.

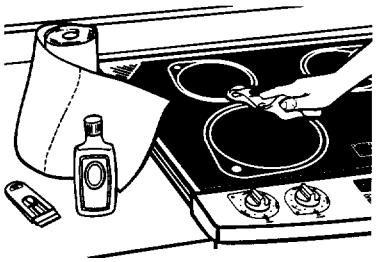
Home canning information



- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Refer** to your canner manual for specific instructions.

Caring for your cooktop

This cooktop is designed for easy care. However, ceramic glass cooktops need to be maintained differently than standard electric coil elements. Foods spilled directly on the cooktop will not burn off as on coil elements. Because of this, the surface should be dust-free and soil-free before heating.



Your cooktop has been prepolished at the factory for improved protection and cleanability. The Cooktop Polishing Creme included with your range, a paper towel or a sponge, and a single-edge razor blade in a holder is all you need to clean your cooktop. For proper cleaning methods, please review the chart on page 15. Follow this chart after each use to ensure top performance and to preserve that uniquely elegant look.

NOTE: Let cooktop cool before cleaning.

To avoid damaging the cooktop, follow these instructions:

- **Remove** sugar spills and soils from the cooktop while the surface is still warm to avoid pitting on the surface.
- **Marks from sliding** metal pans on the cooktop are difficult to remove completely. Use cooktop polishing creme to clean the area. Several applications may be necessary.
- **Do not use** steel wool, plastic cleaning pads, abrasive powdered cleansers, chlorine bleach, rust remover, ammonia, or glass cleaning products with ammonia. These could damage the cooktop surface.

Cleaning steps:

1. **Most spills** (except sugary spills and soils – see chart on this page) can be wiped off easily using a paper towel or clean, damp sponge as soon as Hot Surface Indicator Light(s) goes off.
2. **For stubborn spills,** rub Cooktop Polishing Creme into cooked-on soil using a paper towel. If some soil remains, leave some creme on the spot(s) and follow Step 3.
3. **Carefully scrape** spots with a single-edge razor blade in a holder.
4. **Finish by polishing** entire cooktop with Cooktop Polishing Creme and a paper towel.

To order Cooktop Polishing Creme (Part No. 3184477), call **1-800-422-1230** and follow the instructions and telephone prompts you hear.

How to keep your cooktop looking like new:

IF THERE ARE	WHAT TO DO
Sugary spills and soils (such as jellies and candy syrups)	To prevent pitting on the cooktop, wipe up with a paper towel or clean, damp sponge **while ceramic glass surface is still warm.** Remove as soon as possible after spill occurs.
Dark streaks, specks, and discoloration	Use Cooktop Polishing Creme or nonabrasive cleanser with a damp paper towel or sponge.
Metal marks (from copper or aluminum pans)	Use Cooktop Polishing Creme or nonabrasive cleanser with a damp paper towel or sponge before heating the cooktop again. If heated before cleaning, metal marks may not come off.
Tiny scratches or abrasions	Scratches and abrasions do not affect cooking. In time, they will become less visible as a result of cleaning. To prevent scratches and abrasions, use Cooktop Polishing Creme regularly.

NOTE: Always wipe and dry your cooktop thoroughly after using cleanser to prevent streaking or staining.

Using and replacing the surface light

(Freestanding models)

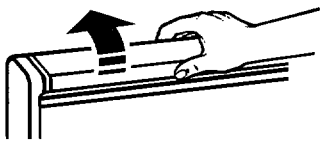
The surface light is in the backguard. It is controlled by the Surface Light Command Pad on the control panel.

To turn the surface light on or off:

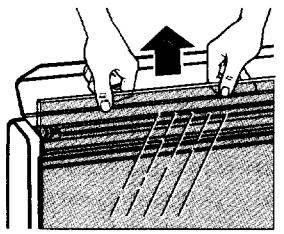
PRESS

Replacing the surface light:

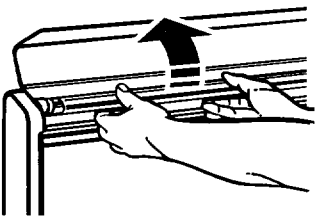
1. **Unplug** appliance or **disconnect** at main power supply.



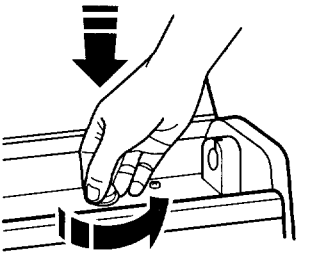
2. **Flip up** the top of the backguard.



3. **Pull up** glass on front of backguard.



4. **Grasp** the fluorescent light tube at both ends. **Turn** the tube approximately 90° in either direction until both ends come out of the receptacles. **Replace** with a 20-watt cool-white fluorescent light tube.

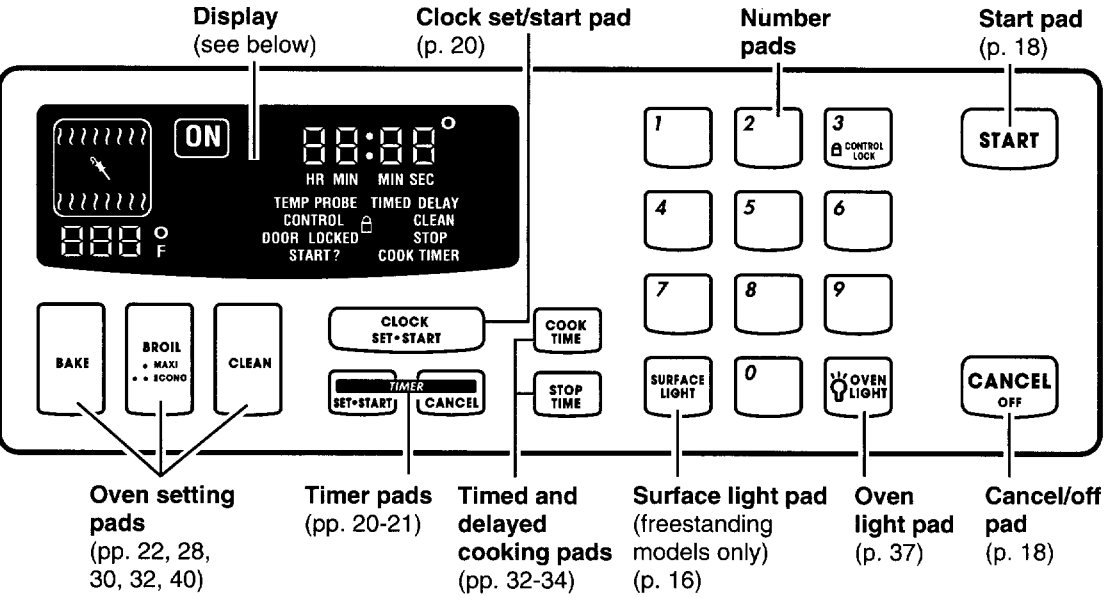


5. **If the surface light still does not work,** you may need to replace the starter. The starter is a knob-shaped part located on the right side of the backguard, under the light tube. **To remove and replace the starter, first remove light tube. Push** starter in and **turn** approximately 90° counterclockwise. **Pull** starter out of recessed area. You can find replacement starters at stores that sell fluorescent light tubes.
6. **Replace** glass and **close** the top panel. **Plug in** appliance or **reconnect** at main power supply.

Using and Caring for Your Oven

This section tells you, step by step, how to operate all oven functions controlled by the electronic control. Carefully follow these instructions, along with the cooking tips and cleaning information, for successful use of your range. Your model may not have all the features as shown on the electronic oven control below.

Using the electronic oven control



Display/clock

- **When you first plug in the range,** a tone will sound, the display will be fully lit for a few seconds, and the display will show the last time set and "PF" (power failure). If, after you set the clock (page 20), the display again shows "PF," your electricity was off for a while. Reset the clock.
- **The time display will show "Err"** and 3 short tones will sound if a time or temperature is incorrectly entered.

NOTE: If you press a command pad several times, the pad can stop working. If you wait a few seconds, you can use the pad again. When you first use the pad again, you may have to hold down on the pad a short time to get it to work.

Fahrenheit/celsius

- **You can set your oven to cook in Celsius instead of Fahrenheit** by opening the oven door, then pressing BROIL for 5 seconds. (You will know you are in Celsius when "F" disappears.) To switch back to Fahrenheit, press BROIL again for 5 seconds. ("F" will reappear.)

If you need to convert temperatures from Celsius to Fahrenheit or vice versa, you can refer to this chart:

Temperature replacement values

38°C-100°F	163°C-325°F
60°C-140°F	177°C-350°F
66°C-150°F	191°C-375°F
77°C-170°F	204°C-400°F
93°C-200°F	218°C-425°F
121°C-250°F	232°C-450°F
135°C-275°F	246°C-475°F
149°C-300°F	260°C-500°F

Starting an operation

After programming a function, you must press the Start pad to start the function. If you do not press the Start pad within 5 seconds of programming, "START?" will show on the display as a reminder.

START

Canceling an operation

The Cancel/Off pad will cancel any function, except the Timer function. When you press the Cancel/Off pad, the large display will show the time of day or, if Timer is also being used, the time remaining.

CANCEL OFF

Changing audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To shut off end-of-cycle tone:

Open the door

Then

PRESS and hold for 5 seconds

COOK TIME

To change pitch and loudness of key tone:

Open the door

Then

PRESS and hold for 5 seconds

7

To shut off reminder tones:

Open the door

Then

PRESS and hold for 5 seconds

TIMER SET•START

To shut off key entry tone:

Open the door

Then

PRESS and hold for 5 seconds

STOP TIME

A short tone will sound to tell you the signals have been changed. Repeat step above to turn the signals back on.

Using the control lock

The control lock prevents unwanted use of the oven by disabling the control panel command pads.

NOTES:

- **Control lock** is only available when oven is not active or set.
- **Control lock** will not disable the Timer.
- **Set** control lock when cleaning the control panel to prevent oven from accidentally turning on.

To lock or deactivate the control panel:
Open the door, then press and hold the Control Lock pad (Number Pad 3) for 5 seconds. A single tone will sound and "CONTROL LOCK ☒" will appear on the display.

To unlock the control panel:
Open the door, then press and hold the Control Lock pad (Number Pad 3) for 5 seconds. A single tone will sound after 5 seconds and "CONTROL LOCK ☒" will disappear from the display.

Setting your range for the Sabbath†

If you want to set your range to meet "no work" requirements for the Sabbath, follow these steps:

1. **Turn** the oven light on or off (see page 37). This light will stay turned on or off (whichever you set) while in the Sabbath mode. Opening the door will not turn on the oven light if it is programmed to be off.
2. **Press** BAKE.
3. **Press** Number Pads to set the temperature you want.
4. **Press** START. **Wait** for the oven to preheat. (A tone will sound when oven is preheated.)
5. **Open the door,** then press and hold Number Pad 6 for 5 seconds to go into the Sabbath mode.

   NOTE: Use the Sabbath mode with the Bake function only.

What your oven will do while in the Sabbath mode:

- **The time display** will show "SAbb" to tell you that the oven is in the Sabbath mode.
- **The ON Indicator Light** will light up when the heating element turns on and ON will go off when the heating element turns off.
- **To prevent accidental key presses,** the key pads will only work after you press them for 1 second.
- **No tones** will sound.

† Star K certification pending. Full certification by Star K is expected in early 1997. Information is accurate as of 9/96.

To end the Sabbath mode:

- **Open the door,** then press CANCEL/OFF for 1 second. Next, **press and hold** Number Pad 6 for 5 seconds. (Or you can **press and hold** Number Pad 6 for 5 seconds first, followed by CANCEL/OFF.)

If a power failure occurs during the Sabbath mode:

The oven will automatically resume the baking function that was set before the power failure.

NOTES:

- **Make sure** you are not running a timed bake.
- **After a long power failure,** you may see the oven temperature increase on the display. This will happen only when the oven has cooled enough to require preheating.

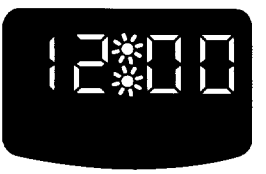
Setting the clock

NOTE: If an oven function is active or programmed, you cannot change the clock.

1. Press Clock Set/Start pad.

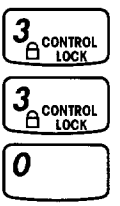
PRESS

YOU SEE

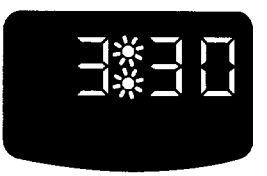


2. Set time.

PRESS



YOU SEE



3. Start clock.

If time has not been entered correctly, 3 short tones will sound and "Err" will be displayed. The display will show the closest valid time. Repeat Steps 2 and 3 to re-enter the time of day.

NOTE: You can clear the time of day from the display by opening the door, then pressing and holding CLOCK SET/START for 5 seconds. Repeat to see time of day on display again.

PRESS

YOU SEE

Using the timer

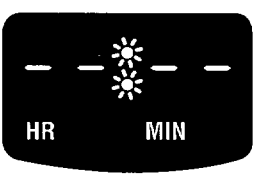
The Timer does not start or stop the oven. It works like a regular kitchen timer. It can be set in hours and minutes up to 99 hours, 59 minutes or in minutes and seconds up to 99 minutes, 59 seconds.

1. Press Timer Set/Start pad.

- **Once** to set hours and minutes
- **Twice** to set minutes and seconds

PRESS

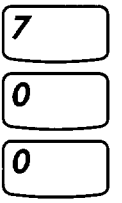
YOU SEE



(example shows hours and minutes timer setting 1)

2. Set time.

PRESS



YOU SEE

(example shows a 7-hour timer setting)

3. Start Timer.

The Timer will begin counting down immediately after you press the Timer Set/Start pad or Start pad.

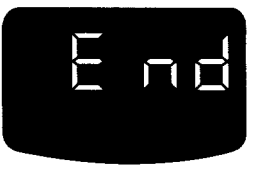
PRESS

YOU SEE

4. When time is up, turn off Timer.

When time is up, you will hear four tones (if tones are not turned off [see page 18]). Press the Timer Cancel pad to clear the display.

YOU SEE



To change the timer during its operation:

1. **Press** Timer Set/Start pad.
2. **Enter** new desired time.
3. **Press** Timer Set/Start pad.

To cancel the timer during its operation:

You can cancel the Timer any time during its operation. Press the Timer Cancel pad.

PRESS

Baking or roasting

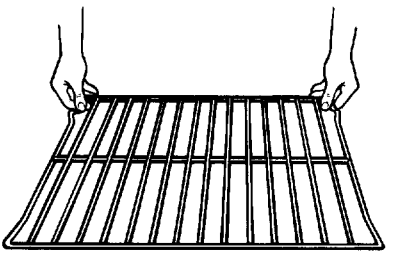
1. Position racks.

For correct rack placement, see "Rack positions" on page 23 and "Rack placement" chart on page 24.

NOTES:

- **Before turning oven on** position oven rack(s) in desired location.
- **Be sure** the rack(s) is level.
- **Use pot holders or oven mitts to protect hands** if rack(s) must be moved while oven is hot.
- **Do not let** pot holder or oven mitt touch hot elements.

NOTE: See "Cooking tips" on page 23 for additional baking and roasting tips.



2. Choose baking/roasting setting.

PRESS

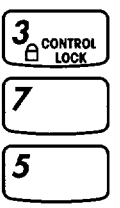
YOU SEE

3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F.

NOTE: See a reliable cookbook for temperature recommendations.

PRESS



YOU SEE

(example for Bake at 375°F)

4. When baking, preheat oven.

After the temperature reaches 170°F, the temperature display will show the actual oven temperature at each 5°F increase and stop at the set temperature. One long tone will sound when oven is preheated.

NOTE: When roasting, preheating is not needed.

PRESS

YOU SEE

("Lo" is displayed after 5 seconds if oven temperature is below 170°F)

5. Put food in oven.

NOTE: If you want to change the baking temperature after baking has begun, repeat Steps 2, 3, and 4.

6. After cooking, turn off oven.

PRESS	YOU SEE
CANCEL OFF	(display will go blank)

Cooking tips

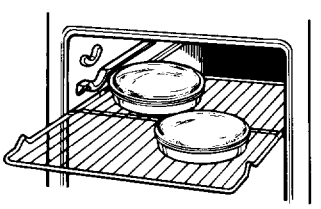
Baking tips

The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

For best air circulation:

- **Place** the pans so that one is not directly over the other.

- **For best results,** allow 1½ to 2 inches of space around each pan and between pans and oven walls.
- **When baking with one pan,** place pan in the center of the oven rack.

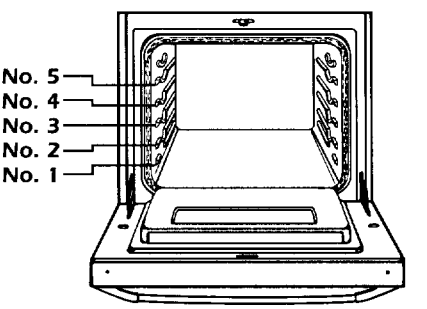


- **When baking with two pans,** place pans in opposite corners of the oven rack.

NOTES:

- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking or roasting results. Rely on your timer.
- **Do not allow pans** to touch the heat sensor on the left wall near the back. Poor baking may result.
- **See "Baking or roasting"** on page 22 for additional baking tips.

Rack positions



Your oven has two straight racks and five rack positions. Rack position 5 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

For proper cooking, follow these guidelines:

- **When using one rack,** place the rack so the top of the food will be centered in the oven.
- **When using two racks,** place one rack in position 1 and the other rack in position 3.
- **Use only one** cookie sheet in the oven at a time when using the Bake setting.

Bakeware tips

- **When baking with insulated cookie sheets or baking pans,** place them in the bottom third of the oven. You may need to increase the recommended baking times, so test for doneness before removing from the oven.
- **When using ovenproof glassware or dark bakeware,** reduce the oven temperature by 25°F, but use the same baking time. Because these pans absorb heat, producing darker bottom browning and crispier crusts, place the rack in the center of the oven. When baking pies and bread, you can use the temperature suggested in the recipe.

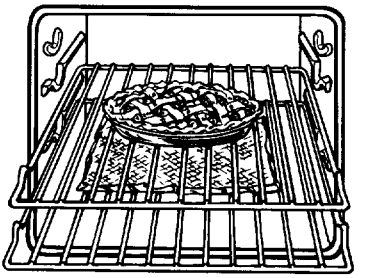
Rack placement for specific foods:

(For rack positions, see "Rack positions" on page 23.)

FOOD	RACK POSITION
Frozen pies	2
Angel food and bundt cakes, most quick breads, yeast breads, casseroles, meats	1 or 2
Cookies, biscuits, muffins, cakes, nonfrozen pies	2 or 3

Using aluminum foil in the oven

Use aluminum foil to catch spillovers from pies or casseroles.



- **Place** the foil on the oven rack below the rack with the food. Turn foil edges up and make sure foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. It could affect the quality of your baking.

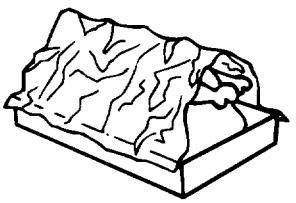
Baking chart:

FOOD	OVEN TEMPERATURE	APPROXIMATE COOKING TIME (MINUTES)
Breads, yeast		
• loaf	375°F	30-40
• rolls, pan	400°F	12-15
Breads, quick		
• biscuits	450°F	10-15
• muffins	400°F	20-25
• popovers	450°F	20-25
• corn bread	425°F	25-30
• nut bread	350°F	60-75
• gingerbread	350°F	25-30
Cakes		
• angel food	375°F	30-40
• layer cake	350-375°F	20-30
• loaf cake	350°F	35-45
• sponge cake	350°F	35-45
• pound cake	350°F	34-45
• fruit cake	300°F	2-2½ hrs
• sheet cake	300°F	25-35
Cookies		
• drop	375°F	10-15
• rolled and refrigerated	375°F	12-18
• chocolate	375°F	10-15
• fruit and molasses	375°F	10-15
• brownies	350°F	20-30
• macaroons	350°F	12-15
Miscellaneous		
• apples, baked	375°F	50-60
• beans, baked	300°F	5-6 hrs
• custard, cup	325°F	35-40
• potatoes, baked	400°F	75
• pudding		
bread	350°F	45-60
cottage	375°F	30-40
rice	325°F	40-60
• scalloped dishes	350°F	60-90
• soufflé	350°F	50-60
Pastries		
• cream puffs	400°F	35-40
• custard and pumpkin pie	350°F	30-40
• pastry shell	450°F	10-12
• two crust fruit pie		
cooked filling	400°F	25-30
uncooked filling	400°F	40-50
• meringue topping	350°F	10-15

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

Roasting tips

- **Roast** meats fat-side up in a shallow pan using a roasting rack.
- **Use a roasting pan** that fits the size of the food to be roasted. Meat juices may overflow the sides of a pan that is too small. Too large of a pan will result in increased oven spatter.
- **Spatter can be reduced** by lining the bottom of the roasting pan with lightly crushed aluminum foil.



- **A foil tent** will slow down surface browning for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed.
- **Use an accurate meat thermometer** to determine when meat has reached desired degree of doneness. Insert the thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer should not touch fat, bone, or gristle.
- **After reading the thermometer once,** push it further into the meat ½ inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- **Check pork and poultry** with a thermometer in two to three places to ensure adequate doneness.
- **Poultry and roasts will be easier to carve** if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.

NOTE: See "Baking or roasting" on page 22 for additional roasting tips.

Roasting chart:

- **Roast** at oven temperature of 325°F.†
  Preheating is not needed.
- **Place** roasting pan on rack position 1 or 2.

MEAT	APPROXIMATE WEIGHT	APPROXIMATE MINUTES PER POUND	MEAT THERMOMETER TEMPERATURE
Beef			
rolled rib	3-5 lbs		
• rare		25-29	140°F
• medium		35-37	160°F
• well-done		45-47	170°F
standing rib	6-7 lbs		
• rare		23-25	140°F
• medium		30-32	160°F
• well-done		35-40	170°F
rump roast	4-6 lbs		
• medium		25-30	160°F
• well-done		35-37	170°F
Lamb			
leg	6-7 lbs		
• rare		18-20	140°F
• medium		21-24	150-155°F
• well-done		30-32	180°F
Pork			
loin	3-4 lbs	45-48	170°F
	5-6 lbs	28-30	170°F
shoulder	4-5 lbs	40-44	185°F
ham, fully cooked	3-5 lbs	17-18	130°F
	8-10 lbs	13-14	130°F
Poultry			
chicken†	3-4 lbs	28-30	185°F††
turkey, unstuffed	10-16 lbs	14-19	170-180°F
	18-25 lbs	11-15	170-180°F
Veal			
loin	3-4 lbs	35-38	170°F
shoulder	5-6 lbs	43-45	170°F

† For chicken, set the oven temperature to 350°F.
†† The muscles may not be large enough to use a thermometer.

Adjusting oven temperature

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the offset temperature by following the steps below. The control will "remember" the selected offset even after the power has been interrupted or lost.

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Open the door, then press and hold Bake pad for 5 seconds.

Release the pad when a number appears on the temperature display and you hear a tone.

PRESS

Hold for 5 seconds

YOU SEE

(factory setting of "0")

2. Set new offset temperature.

Each time you press the Bake pad, the displayed temperature will change by 5°F (3°C). You can set the temperature offset adjustment as low as -35°F (-21°C) or as high as +35°F (+21°C). (To determine the amount of adjustment needed, see the chart at bottom of page.)

NOTE: If there is no "F" after the temperature, you are in the Celsius mode.

PRESS

YOU SEE

(example when making oven 10°F hotter)

3. Enter the adjustment.

NOTE: If you press the Cancel/Off pad instead of the Start pad, the temperature offset will stay the same.

PRESS

YOU SEE

(display will go blank)

How to determine the amount of adjustment needed

The following chart tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by amount of browning, moistness, and rising times for baked foods.

TO COOK FOOD ...	ADJUST BY THIS NUMBER OF DEGREES (FAHRENHEIT)
A little more	+5 to +10
Moderately more	+15 to +20
Much more	+25 to +35
A little less	-5 to -10
Moderately less	-15 to -20
Much less	-25 to -35

Broiling

NOTE: Preheating is not necessary when broiling.

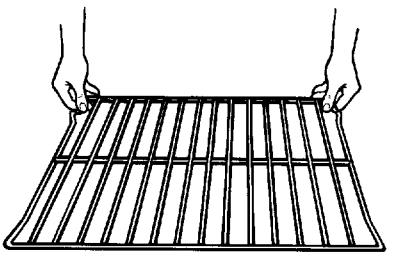
1. Position rack.

See "Broiling chart" on page 31 for recommended rack positions.

NOTES:

- **Before turning oven on** position oven rack(s) in desired location.
- **Be sure** the rack(s) is level.
- **Use pot holders or oven mitts to protect hands** if rack(s) must be moved while oven is hot.
- **Do not let** pot holder or oven mitt touch hot broil element.

NOTE: See "Broiling tips" on page 31 for additional broiling tips.

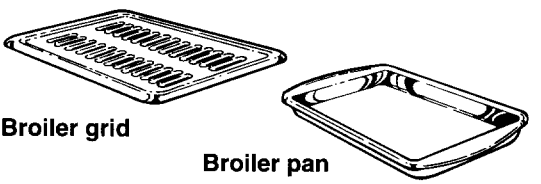


2. Put food in oven.

Place food on grid in broiler pan and place in center of the oven rack.

NOTES:

- **Place food** about 3 inches or more from the broil element.
- **To ensure adequate grease drainage,** do not use cookie sheets or similar pans for broiling.
- **If foil is used** to cover broiler grid, cut slits in foil to allow grease to drain away.

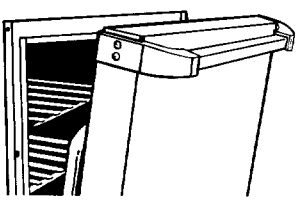


Broiler grid

Broiler pan

3. Position door.

Close the door to the Broil Stop position (open about 6 inches [15 cm]). The door will stay open by itself.



continued on next page

4. Press Broil pad.

Once for Maxi Broil

OR

Twice for Econo Broil

PRESS

YOU SEE

(example for Maxi Broil)

PRESS

YOU SEE

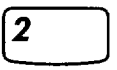
(example for Econo Broil)

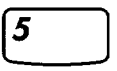
5. Set temperature (optional).

Do this step if you want to use variable temperature broiling (see below).

NOTE: See "Broiling chart" on page 31 for temperature recommendations.

PRESS





YOU SEE

(example shows 325°F broiling temperature for Maxi Broil)

6. Start oven.

NOTE: If you want to change the broiling temperature after broiling has begun, repeat Steps 4, 5, and 6.

PRESS

YOU SEE

(example for Maxi Broil)

7. When broiling is done, turn off oven.

PRESS

YOU SEE

(display will go blank)

Variable temperature broiling

- **If food is cooking too fast** or you want the food to broil slower from the start, set the broil temperature between 170°F and 325°F. These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.
- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures.

Broiling tips

- **Always start** broiling with a cold broiler pan for even results.
- **To retain more natural juice,** do not pierce meat with a fork.
- **Trim** the outer layer of fat from steaks and chops.
- **Slit** fatty edges to prevent meat from curling during broiling.
- **Use a nonstick cooking spray or vegetable oil** on the broiler pan and grid when broiling fish to prevent sticking.

NOTE: See "Broiling" on page 29 for additional broiling tips.

Broiling chart:

The recommended rack position is numbered lowest (1) to highest (5).

MEAT	RACK POSITION	TEMPERATURE	APPROXIMATE TIME (MINUTES) SIDE 1	SIDE 2
Steak, 1" thick	4	500°F		
• rare			4	4
• medium			6	6
• well-done			8	8
Steak, 1½" thick	4	500°F		
• rare			8	8
• medium			10	10
Hamburger patties or steaks, ½" thick or less				
• medium	4	500°F	6	4
Lamb chops, 1" thick	4	400°F	9	9
Ham slice, ½" thick	4	500°F	5	5
precooked 1" thick	4	500°F	10	10
Pork chops, 1" thick	4	450°F	12	12
Frankfurters	4	500°F	4	4
Chicken pieces	3	500°F	16	16
Fish, 1" thick	3	350°F	10	10
Beef liver, ½" thick	4	350°F	5	5

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

Timed cooking

The electronic clock/oven control will turn the oven on and off at times you set, even when you are not around.

Delayed time cooking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly. Before using timed cooking, make sure the clock is set to the correct time of day.** (See "Setting the clock" on page 20.)

⚠WARNING

Food Poisoning Hazard

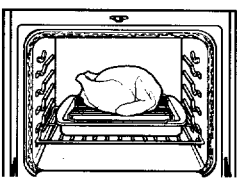
Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in death, food poisoning, or sickness.

To start baking/roasting now and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 23 and "Rack placement" chart on page 24.



2. Choose Bake setting.

PRESS

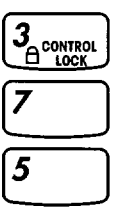
YOU SEE

3. Set temperature (optional).

Do this step if you want to set a temperature other than the one displayed.

NOTE: See "Baking chart" on page 25 or a reliable cookbook for temperature recommendations.

PRESS



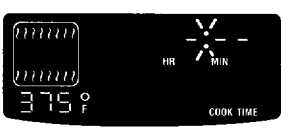
YOU SEE

(example shows 375°F temperature setting)

4. Press Cook Time pad.

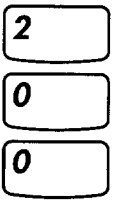
PRESS

YOU SEE



5. Set cook time.

PRESS



YOU SEE

(display shows 2-hour cook time)

6. Start oven.

PRESS

YOU SEE

7. When baking/roasting is done:

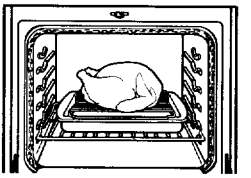
"End" will show on the display. Four tones will sound, followed by four short reminder tones every minute until you open the door or press the Cancel/Off pad.

YOU SEE

To delay start and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 23 and "Rack placement" chart on page 24.



2. Choose Bake setting.

PRESS

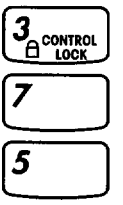
YOU SEE

3. Set temperature (optional).

Do this step if you want to set a temperature other than the one displayed.

NOTE: See a reliable cookbook for temperature recommendations.

PRESS



YOU SEE

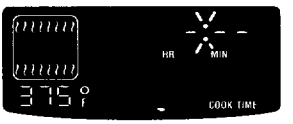
(example shows 375°F temperature setting)

continued on next page

4. Press Cook Time pad.

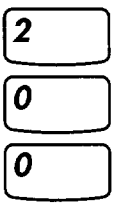
PRESS

YOU SEE

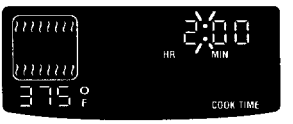


5. Set cook time.

PRESS



YOU SEE



(example shows 2-hour cook time)

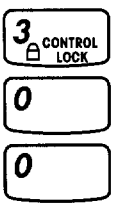
6. Press Stop Time pad.

PRESS

YOU SEE

7. Set stop time.

PRESS



YOU SEE

(display shows stop time of 3:00)

8. Press Start pad.

PRESS

YOU SEE

When start time is reached:

YOU SEE

9. When baking/roasting is done:

"End" will show on the display. Four tones will sound, followed by four short reminder tones every minute until you open the door or press the Cancel/Off pad.

YOU SEE

To cancel timed cooking settings:

Press Cancel/Off pad.

PRESS

CANCEL
OFF

YOU SEE
(display will go blank)

Cleaning your oven and controls

⚠WARNING

Explosion Hazard

Do not store flammable materials such as gasoline near this appliance.

Doing so can result in death, explosion, fire, or burns.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	• Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. • **Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs.** • Replace knobs. Make sure all knobs point to OFF.

continued on next page

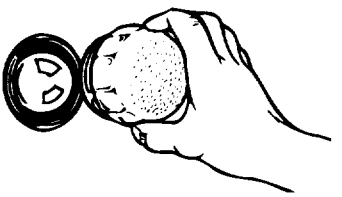
PART	WHAT TO USE	HOW TO CLEAN
Control panel	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, wipe with clean water, and dry thoroughly. • **Do not use steel wool or abrasive cleansers. They may damage the finish.** • Do not spray cleaner directly on panel. Apply cleaner to paper towel. **NOTE:** Set the Control Lock to prevent the oven from accidentally turning on when you are cleaning the panel. (See "Using the control lock" on page 18.)
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	• Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • **Do not use abrasive or harsh cleansers. They may damage the finish.**
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly. • **Do not clean the pan and grid in the Self-Cleaning cycle.**
Oven racks	Steel-wool pad and warm, soapy water **OR** The Self-Cleaning cycle	• Wash, rinse, and dry thoroughly. **OR** • Leave in oven during Self-Cleaning cycle. **NOTE:** Racks will permanently discolor and become harder to slide if left in oven during the Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.
Oven door glass	Paper towel and spray glass cleaner **OR** Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	• Wipe up food spills containing sugar as soon as possible after the oven cools down. (See "Using the Self-Cleaning Cycle" on page 38.) • See "Using the Self-Cleaning Cycle" on pages 38-41.

Using and replacing the oven light(s)

Your oven may have a standard oven light or two side halogen lights. The oven light(s) will come on when you open the oven door. To turn the light(s) on when the oven door is closed, **press** the Oven Light pad [OVEN LIGHT] on the control panel. **Press** the pad [OVEN LIGHT] again to turn off the light(s).

Replacing the oven light (models with light on back wall):

1. **Disconnect** appliance at main power supply. Make sure the oven is cool before replacing the light bulb.

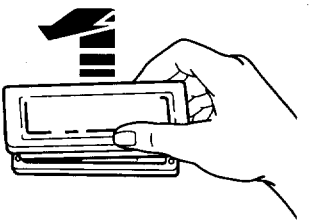


2. **Remove** the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.
4. **Replace** the bulb cover by screwing it in clockwise. **Reconnect** appliance at main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.

Replacing oven lights (models with side halogen lights):

1. **Disconnect** appliance at the main power supply. Make sure the oven is cool before replacing the light bulb.

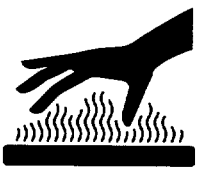


2. **Remove** glass light cover by grasping front edge of cover and pulling it away from the side wall of the oven.
3. **Remove** the light bulb from its socket. **Replace** the bulb with another halogen bulb (12 volt, 5 watt maximum, available at most hardware stores).
4. **Replace** the light cover by snapping it back into wall. **Reconnect** appliance at main power supply.

NOTE: The oven lights will not work during the Self-Cleaning cycle.

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. To use this cycle properly, follow the step-by-step instructions in this section.



⚠WARNING

Burn Hazard

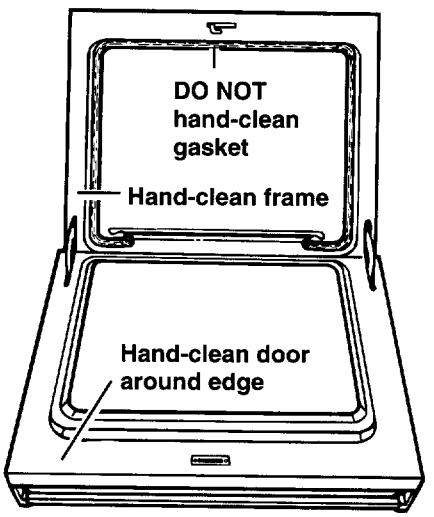
Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Do not use commercial oven cleaners in your oven.

Failure to follow these instructions can result in burns, or illness from inhaling dangerous fumes.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.

  NOTE: DO NOT clean, move, or bend the gasket. Poor cleaning, baking, and roasting may result.
- **Remove** the broiler pan and grid and anything else being stored in the oven.
- **Wipe out** any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.
- **Wipe up** food spills containing sugar as soon as possible after the oven cools down. When sugar is heated to a high temperature in the Self-Cleaning cycle, the high temperature can cause the sugar to burn and react with the porcelain. This can cause staining and etching or pitting.
- **Remove** the oven racks from the oven if you want them to remain shiny. You can clean racks in the Self-Cleaning cycle, but they will discolor and become harder to slide. If you clean racks in the Self-Cleaning cycle, place them on the rack guides.
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

NOTES:

- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** plastic utensils on the cooktop. They may melt.
- **Do not leave** any foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **The oven light** will not work during the Self-Cleaning cycle.
- **The cooktop** will not work during the Self-Cleaning cycle on Canadian models.

Before setting the controls

- **Make sure clock is set to correct time of day.**
- **Make sure the oven door is completely closed.**

Setting the controls

To start cleaning immediately:

1. Press Clean pad.
A 3½-hour Self-Cleaning cycle will be set. (The first 3 hours are for cleaning, the last 30 minutes are for cooling.)

PRESS

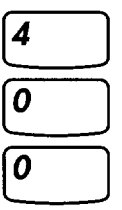
YOU SEE

(display shows 3½-hour cleaning cycle

2. Set cleaning time (optional).
If you want a Self-Cleaning cycle other than 3½ hours, **press** the desired Number pads for the new time up to 4½ hours.

- **Use** 2½ hours for light soil.
- **Use** 3½-4½ hours for moderate to heavy soil.

PRESS



YOU SEE

(example shows 4-hour cleaning cycle)

3. Start oven.

NOTE: The door will lock right after you press START.

PRESS

YOU SEE

4. After the Self-Cleaning cycle ends:

YOU SEE

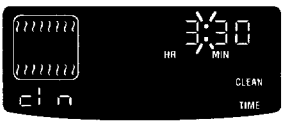
To delay cleaning start time:

1. Press Clean pad.

A 3½-hour Self-Cleaning cycle will be set. (The first 3 hours are for cleaning, the last 30 minutes are for cooling.)

PRESS

YOU SEE



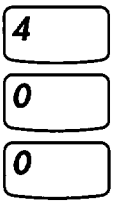
(display shows 3½-hour cleaning cycle)

2. Set cleaning time (optional).

If you want a Self-Cleaning cycle other than 3½ hours, **press** the desired Number pads for the new time up to 4½ hours.

- **Use** 2½ hours for light soil.
- **Use** 3½-4½ hours for moderate to heavy soil.

PRESS



YOU SEE

(example shows 4-hour cleaning cycle)

3. Press Stop Time pad.

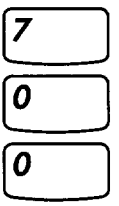
PRESS

YOU SEE

4. Set Stop time.

Example for 7:00:

PRESS



YOU SEE

(display shows stop time of 7:00)

5. Complete entry.

NOTE: The door will lock right after you press START.

PRESS

YOU SEE

When the start time is reached:

YOU SEE

6. After the Self-Cleaning cycle ends:

YOU SEE

To stop the Self-Cleaning cycle at any time:

PRESS

CANCEL
OFF

YOU SEE

("DOOR LOCKED" will appear if oven has not cooled down)

For best cleaning results

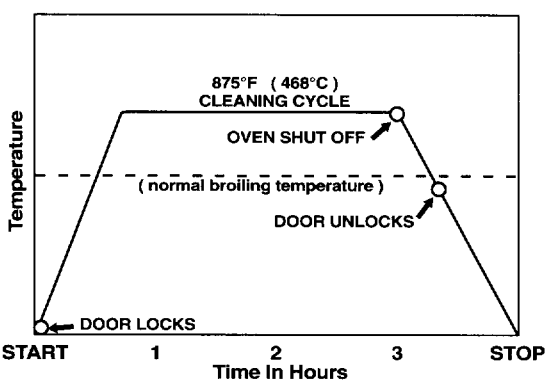
- **After the oven cools to room temperature,** wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean the oven** before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle does not get the oven as clean as you expected,** the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 38.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3½-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2½ and 4½ hours. (See "Setting the controls" on page 39.)

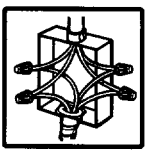
The graph at the right is representative of a normal, 3½-hour Self-Cleaning cycle. Note that the heating stops after 3 hours, but it takes longer for the oven to cool enough to unlock.



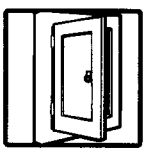
Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on pages 44 and 45.

If nothing operates, check the following:



Is the range wired into a live circuit with the proper voltage? (See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	• You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating. • You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the controls.
The surface units will not operate	• You have blown a household fuse or tripped a circuit breaker. • You have not set the control knobs correctly. Push control knobs in before turning to a setting.
The control knob(s) will not turn	• You are not pushing in before turning.
The Self-Cleaning cycle will not operate	• You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the controls.
Cooking results are not what you expected	• The range is not level. (See Installation Instructions.) • The oven temperature seems too low or too high. See "Adjusting oven temperature" on page 28 to adjust oven temperature. • You did not preheat the oven before baking (if called for in recipe).

PROBLEM	CAUSE
Cooking results are not what you expected (continued)	• The recipe you are using may need to be altered to improve the taste or appearance of the food. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. • The cookware is too large or too small for the surface unit being used. Pan should be the same size or slightly larger than the surface unit being used.
The display is showing "PF"	• There has been a power failure. Reset the clock. (See page 20.)
A letter followed by a number shows on the display (for example "E3," "F1")	• Press CANCEL/OFF. If the code does not disappear, call for service. (See Step 2 on page 44 or 45.)
The key pads do not operate	• The Control Lock has been set. (See "Using the control lock" on page 18.) Turn off the Control Lock by pressing and holding the Control Lock pad for 5 seconds. • The Sabbath mode has been set ("SAbb" appears on the display). Turn off the Sabbath mode by opening the oven door, waiting up to 15 seconds, and pressing and holding Number Pad 6 for 5 seconds. • The range is not grounded. Call a KitchenAid service technician to ground the range.

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 44 or 45.

Requesting Assistance or Service

Before calling for assistance or service, please check the "Troubleshooting" section. It may save you the cost of a service call. If you still need help, follow the instructions below.

If you need assistance or service in the U.S.A.:

1. If the problem is not due to one of the items listed in "Trouble-shooting" on pages 42-43†:

- Call the KitchenAid Consumer Assistance Center:

1-800-422-1230

One of our trained consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:

  KitchenAid Brand Home Appliances
  Consumer Assistance Center
  c/o Correspondence Dept.
  2000 North M-63
  Benton Harbor, MI 49022-2692

  Please include a daytime phone number in your correspondence.

2. If you need service†:

- Call your dealer or the repair service he recommends.

- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our Consumer Assistance Center telephone number (see Step 1).

3. If you are not satisfied with the action taken:

- Contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and KitchenAid have failed to resolve your problem.

  Major Appliance Consumer Action Program
  20 North Wacker Drive
  Chicago, IL 60606

- MACAP will in turn inform us of your action.

† **When asking for help or service:** Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

If you need assistance or service in Canada:

1. If the problem is not due to one of the items listed in "Troubleshooting"†...

Contact the dealer from whom you purchased your appliance, or call the KitchenAid Canada Consumer Assistance Centre toll free, **8:30 a.m. – 6 p.m. (EST),** at **1-800-461-5681.**

Please include a daytime phone number in your correspondence.

2. If you need service†...

Contact your nearest KitchenAid Canada Appliance Service branch or authorized servicing outlet to service your appliance. (See list below.)

† **When asking for help or service:** Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

KitchenAid Canada Appliance Service – Consumer Services

Direct service branches:

BRITISH COLUMBIA		1-800-665-6788
ALBERTA		1-800-661-6291
ONTARIO	Ottawa area	1-800-267-3456
(except 807 area code)	Outside the Ottawa area	1-800-807-6777
MANITOBA, SASKATCHEWAN and 807 area code in ONTARIO		1-800-665-1683
QUEBEC	Montreal (except South Shore)	1-800-361-3032
	South Shore Montreal	1-800-361-0950
	Quebec City	1-800-463-1523
	Sherbrooke	1-800-567-6966
ATLANTIC PROVINCES		1-800-565-1598

continued on next page

For further assistance

If you need further assistance, you can write to KitchenAid Canada with any questions or concerns at:

Consumer Relations Department
KitchenAid Canada
1901 Minnesota Court
Mississauga, Ontario L5N 3A7

Please include a daytime phone number in your correspondence.

Don't forget, KitchenAid offers a full line of quality home appliances.

Built-In Refrigerators	Trash Compactors	Ranges & Cooktops
Freestanding Refrigerators	Hot Water Dispensers	Microwave Ovens
50-Pound Ice Makers	Food Waste Disposers	Washers & Dryers
Dishwashers	Built-In Ovens	Mixers & Blenders

For more information on these appliances, or the one you have purchased, call our toll-free Consumer Assistance Center telephone number, **1-800-422-1230** (in U.S.A.), or contact your authorized KitchenAid Canada Appliance Service branch (in Canada).

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KitchenAid*

Electric Range

Warranty

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE-YEAR FULL WARRANTY FROM DATE OF PURCHASE.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	**A.** Service calls to: 1. Correct the installation of the range. 2. Instruct you how to use the range. 3. Replace house fuses or correct house wiring. **B.** Repairs when range is used in other than normal home use. **C.** Damage resulting from accident, alteration, misuse, abuse, improper installation, or installation not in accordance with local electrical codes. **D.** Any labor costs during the limited warranties. **E.** Replacement parts or repair labor costs for units operated outside the United States and Canada. **F.** Pickup and delivery. This product is designed to be repaired in the home. **G.** Repairs to ceramic glass cooktop if it has not been cared for as recommended in this Use and Care Guide. **H.** Repairs to parts or systems caused by unauthorized modifications made to the appliance. 7/95
SECOND-THROUGH FIFTH-YEAR LIMITED WARRANTY FROM DATE OF PURCHASE.	Replacement parts for any electric element to correct defects in materials or workmanship. Replacement ceramic glass if breakage is due to defects in materials or workmanship. Replacement parts for solid state touch control system to correct defects in materials or workmanship.	
SECOND-THROUGH TENTH-YEAR LIMITED WARRANTY FROM DATE OF PURCHASE.	Replacement parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.	

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

Outside the United States and Canada, a different warranty may apply. For details, please contact your authorized KitchenAid dealer.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section or by calling our Consumer Assistance Center telephone number, **1-800-422-1230**, from anywhere in the U.S.A. In Canada, call KitchenAid Canada at one of the telephone numbers listed on page 45.

KitchenAid
Benton Harbor, Michigan 49022-2692 U.S.A.

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